

welcome continued

Also back is **Royal Princess** for six port of call visits during her New England/Canadian cruises. The New England/Canadian run is becoming increasingly popular with passengers and cruise lines.

**Splendor of the Seas**, of Royal Caribbean Cruise Line, does four 10-day embarkations to New England/Canada.

Seabourn Cruise Line seems to be combining the best on land and sea with a special visit by the **Seabourn Pride**, which is here for the Ryder Cup in September and a 10-day Boston-Toronto itinerary as well as a 3-night New England/Canada cruise.

Other ships visiting include: the **Silver Cloud**, **Delphin**, **Deutschland**, **Arkona** and **Clipper Adventurer**.

*She's Baaaack... continued*

The lengthening has several other hidden benefits. A sleeker profile allows the ship to maintain its 20-knot speed with the same power plant despite the added size and amenities. This means just as much port time as before.

Another benefit pointed out by Norwegian Cruise Line is economic. The ship's lengthening is less expensive than building a new ship and actually lowers operating costs per guest, improving both their product and bottom line says NCL.



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## Award Winner

**Aura** at the Seaport Hotel was selected recently by Esquire Magazine as one of the best new restaurants in 1998. Kudos went to Ed Doyle, the 30-year-old executive chef. John Mariani, noted food critic, cited several of Doyle's dishes including Napoleon of smoked salmon with johnny cakes and roast rabbit with artichokes, baby carrots and potatoes stewed in a reduction of foie gras.

Doyle says recipes are based on New England cuisine driven by fresh, local products— scallops, lobster and other seafood. "I work with local farmers choosing the best of their crops— asparagus, strawberries, raspberries— for our menu," said Doyle.

For example, the corn for the Johnny cakes is white, Indian corn ground in Grey's 17th C. gristmill in Westport, Ma.

Doyle happily shares his award-winning recipe with our Newsletters' readers. Don't fret about finding 17th C. milled flour— it can be purchased at the mill (508-636-6075) or through Grey's General Store (401-635-4566).

Aura Restaurant at the Seaport Hotel  
World Trade Center, Northern Ave., Boston.  
Info: 617-385-4300.

### CURED AND SMOKED SALMON NAPOLEON with White Corn Meal Johnny Cakes and Warm Potato Salad and Frisse (Serves six or more- good for a brunch)

Smoked salmon, med. dice  
Cured salmon, med. dice  
Johnny cakes- 3 each  
Potatoes: Red bliss, Yukon gold, Purple, Sweet— all small, cooked, diced  
Champagne vinaigrette  
Frisse  
Red onion shaved  
Parsley, Italian chopped and whole leaves  
Chives chopped  
Fresh ground pepper  
Extra virgin olive oil

Johnny Cakes  
3/4 quart white corn meal  
1/2 qt. Milk  
1/2 qt. Water  
4 oz. Heavy cream  
1 teaspoon salt

Combine all wet and add to dry. Mix well.  
Ladle small rounds into skillet. Cook 4-5 minutes then flip, cook for 2 more minutes.

Plating instructions:

Toss frisse and shaved red onions with champagne vinaigrette in a small bowl. Mix together with equal parts smoked & cured salmon with extra virgin oil, chopped parsley, chives, pepper. Warm up pre-cooked diced potatoes in pan with champagne vinaigrette and finish with chopped parsley and chives. Place one Johnny cake in center of plate. Pack down salmon mixture on top. Another cake on top with greens mixture. Top with another cake, then creme fraiche dollop. Spoon potato vinaigrette around Napoleon and garnish with fresh whole parsley leaves.

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C R U I S E P O R T B O S T O N  
MASSACHUSETTS PORT AUTHORITY SPRING 1999 VOLUME 4 ISSUE 1

WELCOME from  
Massport Executive Director  
and CEO, Peter Blute

1999 is a great year for CruisePort Boston.

- A record-setting number of ships— 80— will call at the Black Falcon Cruise Terminal this season. That's 18 more than last season.

- Massport has a new Director of the Port of Boston, Mike Leone.

- CruisePort Boston's economic impact to the region is an estimated \$40 million.

- And we will see several brand new ships in Boston.

The newest ship in Norwegian Cruise Line's fleet, **Norwegian Sky**, comes here in September inaugurating five sailings out of Boston this year. She has four 10-day New England/Canada cruises and one 15-night Bermuda/Caribbean itinerary.

Holland America's **Volendam**, a new 1,600 passenger ship, arrives during her Inaugural season for a series of four visits beginning August 26.

Levant, a 100-passenger luxury yacht-like ship, makes its first visit here and does two "American Coast and Nova Scotia" 8-day itineraries between Boston and St. Pierre.

**Regal Empress** is another. This 900-passenger ship makes nine port of call visits on its New England/Canada schedule.

Of course, we welcome back **Norwegian Majesty**. She's back offering a new look and her regular 26 weekly 7-night cruises to Bermuda.

*continued on back cover*



*photo: Norwegian Majesty*

**SHE'S got a new profile. She's 112 feet longer with 203 new state rooms. And she has new facilities— a second dining room, a new casino and another bar. Norwegian Cruise Line's Norwegian Majesty, which makes 26 weekly cruises between Boston and Bermuda, is back with a new look inside and out after a \$53.3 million lengthening from 568 feet to 680 feet.**

Passengers and visitors will immediately see new carpets and new color schemes. They will feel the difference with more deck space. The new Four Seasons Dining Room has NCL's superb cuisine coupled with a panoramic sea view through floor-to-ceiling windows. The second swimming pool measures 25x16 feet. There's a Topsider's Bar for tropical libations and a new Sky Deck providing additional sun-

ning area. The added intimate Coffee Bar and Lounge, seating 70, serves coffees, cappuccino, "flaming" and flavored drinks, teas and more.

For those who feel lucky, the all-new Monte Carlo Casino— done in stylish Art Deco— provides six blackjack tables, two Caribbean Stud Poker tables, one roulette table, one dice table and 131 slot machines.

*continued on back cover*

## NEW DIRECTOR OF PORT OF BOSTON

Michael Leone, appointed Director of the Port of Boston by the Massachusetts Port Authority Board in November, is no stranger to the port.

Prior to his appointment Leone served as chief legal counsel to Massport's Maritime Department where he dealt with legal issues regarding funding, design and permitting of the Boston Harbor Dredging Project. He was the legal advisor for permitting issues on Massport's waterfront development projects.

As port director, Leone oversees all aspects of Massport's Maritime Department and is

responsible for the management, operations and maintenance of the port.

"I look forward to meeting the challenges ahead and helping to make Boston a world class port," said Leone.

Before joining Massport, Leone served in the US Coast Guard as Regional Counsel to all Coast Guard commands in the Northeast and was a military judge for military courts martial. While in the Coast Guard, Leone served as the Chief Officer for all Coast Guard activities in the Port of New York.



# AROUND BOSTON . . .

*“Boston is the most historic city in America, a repository of our national past, yet it has an extraordinary capacity to reinvent itself. Boston ideas have washed across the nation and the world for two centuries. There can be very few cities in the country with as much to offer the visitor. Best of all, Boston is a super walking town,”* said New York Times writer R.W. Apple Jr. in a recent article.

Boston is great year round. The cruise season opens in April and annual local events include the April 19th celebration of Patriots’ Day and the Boston Marathon— this year is the 103rd running— which attracts athletes and fans from around the world. The Red Sox open their 87th season at Fenway Park on April 13.

For Bostonians, it’s officially Spring when the 122-year-old Swanboats return to the Public Gardens on April 17. A ride is de rigeur for visitors and residents.

Here are some other happenings.



photo: J. F. Kennedy Library

JOHN F. KENNEDY LIBRARY turns 20 this year. Celebrations begin with the Hemingway Centennial, a literary symposium, and public exhibition opening April 10 hailing the 100th anniversary of Ernest Hemingway’s birth.

The exhibition commemorates the White House Dinner given by President and Mrs. Kennedy in April 1962 to honor 49 Nobel Prize winners from the Western Hemisphere, including: Pearl Buck, Robert Frost, James Baldwin and Boston’s own Samuel Eliot Morison.

Exhibited are the sea-foam green chiffon

gown Jackie wore at the dinner, an original dinner place setting, a place card with autographs of the noted guests, and the gold Nobel medal awarded Pearl Buck in 1938. Free admission to the library on Saturday, May 29— JFK’s Birthday— and Oct. 20, the Library’s 20th anniversary. Columbia Point, Dorchester. For info: 617-929-4500.

THE ART OF FOOD— Appetito’s, at the corner of Appleton and Tremont Streets, is the culinary canvas of local chef Richard Ansara. On his plates are such masterpieces as Pasta Rigotoni con Pollo in a cream sauce with sun dried cranberries—highly recommended by a Boston gourmand. Foccacia served with a garlic/bean spread is another signature item. On the walls— funky paintings by local artists including one by an Appetito’s waiter. The open kitchen and brick oven complement the earth tone decor. Artsy crowd. Diners may find local celebrities and media sitting at the next table. Recently, Joan Bennett Kennedy tickled piano ivories playing happy birthday for a friend.

1 Appleton St. Boston. Tel: 617-338-6777.



photo: “Yoho Falls”

SALUTE TO SARGENT— The first major retrospective of John Singer Sargent opens at the Museum of Fine Arts, June 23 through September 26 after stops in London and Washington’s National Gallery. Included are some 160 of his greatest oils, watercolors and studies for mural paintings including Madame X and Dr. Pozzi. Some works have never before been exhibited. Here, the exhibit pays special attention to Sargent’s work in Boston, the city he considered his American home. Boston has designated this Sargent Summer.

At the MFA— Visitors can view Sargent’s last completed works, the famed murals in the upper rotunda and stairwell, featuring Apollo, Hercules and other gods and goddesses. In one scene, Athena protects the figures of Painting, Sculpture and Architecture.

On loan to only the MFA, is the artist’s full length portrait of Isabella Stewart Gardner, dressed in a black gown with a strand of pearls wrapped

around her waist. It caused quite a stir among the prim 19th C. Bostonians. This is the first time this painting has been exhibited outside of the Gardner.

Isabella Stewart Gardner Museum— Sargent, a long time friend of Mrs. Gardner, also painted her in a white dress. See it and other Sargents left on Gardner walls including Mrs. Gautreau (*Madam X*) *Drinking a Toast*; the



Moroccan-inspired *Incensing the Veil*; the wonderful flamenco dancer *El Jaleo* and landscapes. The Gardner presents another side of the artist, **Sargent: The Late Landscapes**, an exhibit with 14 works including **Yoko Falls** and **A Tent in the Rockies**.

In the newly restored Blue Room, woven moire stripe silk replicates the original 19th Century wall covering. New lighting enhances the art of Delacroix, Corot, and Hassam and letters of Emerson, Longfellow, Holmes and others on display. For a light menu, wines & beverages The Gardner Cafe is open 11 a.m.-4 p.m. Tues.-Sun. 280 The Fenway, Boston. Fee: \$10 adults, \$11, weekends; \$7 seniors. For info: 566-1401.

At Boston Public Library— Sargent Hall houses murals designed and painted by John Singer Sargent between 1890-1919. The theme is the development of religious thought. One end of the gallery presents the biblical history of the Jews, for example, 12 figures symbolize the 12 tribes. Moses, Elijah and Joshua are depicted. At the other end,

photo: detail from “The Boit Daughters”

Christ, Mary and the Holy Trinity represent Christian dogma and redemption. The exhibition is open free to the public during library hours. Copley Square. For info: 617-536-5400.

Harvard University’s Fogg Museum— *Sargent in the Studio*—here, see the sketches Sargent worked from to create such master pieces as *The Doctrine of the Trinity*, part of the Boston Public Library murals and studies of the fame Madame Gautreau (Madame X) displayed at the MFA June 10-Sept. 5. Open Mon-Sat. 10-5 p.m.; Sun 1-5 p.m. 32 Quincy Street, Cambridge. Fee: \$5.



photo: Boston Public Library Murals

BALLET WITH BITE— *DRACULA*, a gothic thriller, makes its New England debut with flying vampire brides, pryrotechnics and a stagecoach that careens around the stage and castle. Adapted from Bram Stoker but in full-length ballet form. Boston Ballet, Wang Center, 270 Tremont St. Boston. Tel: 617-695-6950.

UP ON THE ROOF—Dining, dancing and a dazzling view of Boston begins Memorial Day Weekend, May 28 through Labor Day Weekend as the Ritz Carlton opens its 17th floor roof for its sixth season, recapturing the sophisticated style and big band sound of the 1930s and 40s. The Ritz-Carlton Orchestra and singer entertain Fridays and Saturdays from 6:30 p.m. to 12:30 a.m. Try the Caviar Indulgence, an elegant presentation of the finest Russian caviar and choice champagnes. Dinner reservations are required. Location: Arlington at Newbury Streets. For info: 617-536-5700.

## BERMUDA MUSINGS . . .

EXPLORE THE MYSTERIES of the deep at BUEI— the Bermuda Underwater Exploration Institute. Oceanographic and maritime experts joined with designers of the latest interactive technologies to make this *THE* place for adventure, wonder and exploration. Experience the thrill of an 8-minute simulated dive 12,000 feet to the base of an extinct volcano at the bottom of the Atlantic; participate in film, video and computer simulations of underwater explorations, dives on a Bermuda reef, and with deep-sea creatures in their natural habitats. Learn about newly discovered deep-ocean animals. See some 1500 colorful shells from around the world—part of a private collection. An 18th C. ship’s rigging and gold and silver coin go on display in April. This is a Bermuda you haven’t seen before.

BUEI’s restaurant, LaCouquille, was just selected Bermuda’s best restaurant, has outdoor dining right on the water. Seafood is the specialty. For info: 441-292-7219.

DOLPHIN QUEST at the Southampton Princess’s Whaler Inn Beach offers the real thing— interacting



photo: BUEI exhibition

with dolphins. Adults and children can swim, feed and play with dolphins in a special lagoon for about a half-hour. Currently the cost is \$95 for adults, \$59 for children but that is subject to change. During the season, adult time slots are filled by lottery due to the volume of requests. Children from 5 to 11 generally can be accommodated. Adults who feel lucky can

get to the Princess by 8:45 a.m. and put their names on a standby list, then enjoy the hotel’s beach and facilities. For info: 441-239-6957.

ROYAL TREATMENT in an English Castle setting at the Frog & Onion Pub, Royal Naval Dockyard, Sandy’s Parish. A recent visitor raved about the castle-like stone walls, wrought iron chandeliers and, of course, the food and drinks. Try Daniel’s Head Chicken— grilled chicken breast with mild curry sauce and mango chutney or Sweet Lamb & Curry pie— *veddy* British! Also children’s and vegetarian menu. Wide variety of beers. Live entertainment at night. A game room. For info: 441-234-2900.

CHECK OUT THE ARTS CENTRE while you are at the Dockyard, from May 9 - June 25, a juried members’ show entitled “Shutters” conjures up images of Bermuda homes with traditional blinds. The Centre is filled with unique, multimedia works by resident jeweler, sculptor, oil painter and photographer, as well as locally produced arts and crafts such as one-of-a-kind dolls. There’s also a great collection of posters. From \$20 up. Open daily. 10 a.m.-5 p.m. For info: 441-234-2809.

GOLF— The Bermuda Senior Amateur Championships for men and women, minimum ages 55 and 50 respectively, tees off on May 5 at the Riddells Bay Golf & Country Club. Handicap limit men 24, ladies 32. Entry fee: Men’s \$130; Women’s \$100. Whether player or spectator, plan on a good time. Dates: May 5-7. For info: 441-238-1367.



photo: Art Centre poster